Dolci, Gelati, Frutta

Bacio "Kiss"

Hazel Nut Chocolate Soufflé, Baked in Oven and Served Warm (Allow 20 minutes to bake).....$ 6.50

Tiramisu

Lady Fingers With Mascarpone Cheese, Rum and Espresso.....$ 6.00

Semifreddo

Frozen Cappuccino Mousse With Vanilla Pizzelle on a Bed Of Custard and Chocolate Syrup.....$ 6.00

Spumoni

Italian Gelato With Candy Fruits and Pistachios...$5.00

Tart

Custard Filled Tart With Assorted Berries, Topped With Whipped Cream $6.00

Cannoli

Cannoli Shells, Filled With Candy Fruit and Ricotta Impastata.....$6.00

Beverages

Coffee, Hot Tea 1.75
Espresso 2.50 Double 3.25
Cappuccino, Latte 2.95 Double 3.75
Sparkling Water, Ducale Small 3.75, Large 6.75
Soda: Pepsi, Diet Pepsi, Sprite and Iced Tea 1.75

Directions:

From Highway 24 East Bound
Central Lafayette, Oak Hill Road Exit Right On Oak Hill Road Exit Right On Oak Hill Road Cross Mt. Diablo Blvd. To Lafayette Circle, Drive about 300 Yards, We are Located On Your Right Hand Side Next To Lafayette Chamber Of Commerce

From Highway 24 West Bound
Central Lafayette, Moraga Exit Left On Deer Hill Road Left On Oak Hill Road Cross Mt. Diablo Blvd. To Lafayette Circle, Drive about 300 Yards, We are Located On Your Right Hand Side Next To Lafayette Chamber Of Commerce

Dinner Menu

La Finestra ristorante
CUCINA ITALIANA

Lafayette's Most Charming and Romantic Italian Restaurant

100 Lafayette Circle, Suite 101
Lafayette, Ca 94549
Restaurant: 925-284-5282
Fax: 925-284-8253

Hours Of Operation:
Lunch Tuesday – Friday
11:30 am to 3:00 pm
Dinner Tuesday – Sunday
5:00 pm to 9:00 pm
Friday and Saturday till 10:00 pm
Closed Mondays

www.lafinestraristorante.com

Dinner Menu

Antipasti

Antipasto Misto

Platter of Grilled Zucchini, Eggplant, Potatoes, Mushrooms and Artichoke With Balsamic and Olive Oil Marinade.....$9.95

Gamberoni all'Uva Passa

Jumbo Prawns Sautéed With Pine Nuts and Raisins in a Spicy Sauce Over Garlic Crostini.....$8.95

Involtini di Melanzane

Grilled Eggplant Rolled and Stuffed With Ricotta and Romano Cheese in a Tomato Sauce.....$7.95

Polenta alla Contadina

Wild Mushrooms Sautéed With Sun Dried Tomatoes in a Cream Sauce Over Grilled Polenta Sprinkled With Parmigiana Cheese.....$7.95

Malfatti

Spinach and Ricotta Dumplings in a Sicilian Pesto Sauce.....$7.95

Scalone

Abalone and Scallop Patties Sautéed With White Wine in Lemon Cream Sauce...$8.95

Insalate

Insalata Mista

Mixed Baby Greens With Black Olives and Onions in a Lemon and Almond Dressing....$4.95

Insalata Siciliana

Thinly Sliced Fennel and Orange With Baby Greens in an Orange Flavored Olive Oil Dressing.....$6.95

Insalata Caprese

Buffalo Mozzarella, Tomatoes and Basil With Baby Spinach, drizzled With Salsa Saracena.....$6.95

Insalata di Caesar

Crisp Heart Of Romaine With Caesar Dressing...$6.95

Insalata dell' Erbe Con Salsa Ericina

Sliced Tomatoes With Salsa Ericina, Feta Cheese, Roasted Walnuts and Fresh Seasonal Herbs (Basil, Tarragon, Mint, Italian Parsley, etc.) $6.95

Zuppe

Porcini in Brodo

Imported Porcini Mushrooms in Creamy Vegetable Broth With Garlic Bruschetta....$5.95

Minestrone Bianco

Canellini Beans, Spinach, Tomatoes, Zucchini and Pasta in a Light Creamy Broth....$4.95

Primi Piatti

Penne alla Norma Con Pollo

Penne Pasta With Chicken and Roasted Eggplant in a Spicy Tomato Sauce.....$12.95

Fettuccine al Gambero

Fettuccine Pasta Tossed With Jumbo Prawns, Oyster Mushrooms, Spinach, Tomatoes, in a light Curry Cream Sauce.....$14.95

Cappelini con Pollo

Cappelini Pasta With Chicken, Porcini Mushrooms and Capers in a Light Sun-Dried Tomato Cream Sauce.....$12.95

Gnocchi ai Funghi

Potato Dumplings With Wild Mushrooms in a Brown Butter Sage Sauce.....$9.95

Penne alla Carbonara

Penne Pasta With Pancetta, Onions and Peas in a Rich Egg Cream Sauce.....$10.95

Rigatoni di Parma

Rigatoni Pasta With Proscuitto, Sun-Dried Tomatoes, Spinach in a light Gorgonzola Cream Sauce.....$12.95

Fusilli all' Ortolana

Fusili With Carrots, Zucchini, Artichokes and Olives in a Fresh Tomato Sauce....$9.95

Penne alla Salsicce

Penne Pasta With Italian Sausage and Mushrooms, In a Tomato Cream Sauce.....$12.95

Secondi Piatti

Pollo Marsalese

Chicken Breast Braised With Peas and Black Olives in a Marsala Sauce.....$12.95

Pollo Parmigiana

Chicken Breast With Parmigiana and Provolone Cheese in a Tomato Basil Sauce.....$12.95

Costoletta di Maiale

Marinated, Flame Grilled Pork Chop Stuffed With Prosciutto and Cheese.....$14.95

Vitellina con Porcini

Provini Veal Sautéed With Imported Porcini Mushrooms in a White Wine Sauce.....$16.95

Gamberoni alla Diavola

Jumbo Prawns Sautéed With Red Bell Peppers and Onion in a Spicy Garlic Tomato Sauce.....$14.95

Melanzane alla Parmigiana

Thinly Sliced, Grilled Eggplant Sautéed in a Tomato Sauce With Provolone and Parmesan Cheese.....$12.95